



YOUNGBERG HILL

2016 J Block Pinot Noir Tech Sheet

Jordan Pinot Noir Basics:

AVA: McMinnville AVA, Willamette Valley

Soil Type: Steiwer Soil

Vine: 60% Pommard and 40% Wadenswil

Age of Vine: 1989

The Jordan Block sits on 4 estate acres facing South at a steeper and higher slope and getting more benefit from the coastal breeze each afternoon.

2016 Vintage Summary:

This growing season was warmer than normal with an early bud break. The growing season was dry as normal but the average daily temperatures were warmer with some extremely high temperatures and warm nights. The year ended with a beautiful ripening period of cooler than normal temperatures leading to deep rich fruit characteristics with a mineral accent and higher acidity typical of our hill. The 2016 vintage will benefit from time in the bottle and will age beautifully over the next two to three years.

2016 Youngberg Hill Jordan Pinot Noir

Case Production: 620 Cases

Alcohol: 14.1 %

PH: 3.3

Brix: 24

RS:0

Oak Regimen: 37% New Oak and barreled for 14 months

Release Date: Summer 2019

SRP: \$50